

CHANDI

“All Day Seasonal Menu”



Welcome Beverage

Sparkling Citrus Ginger Lemongrass Spritzer

Muddled Ginger, Lemongrass, Mint & Lime, Brown Sugar, Soda Water

Appetizer

Rice Cracker Butter Shrimp Balls

Dill, Red Chili, Spicy Shrimp Aioli

or

Kale Green Apple Salad

Kale, Mint, Cherry Tomatoes, Sambal Matah, Olive oil Lime Vinaigrette

or

Spicy Tenderloin Lettuce Cups

Pomelo, Roasted Cashews and Cilantro

Main Course

Steamed Tasmanian Salmon

Bok Choy with Basil, Ginger, Red Pepper, Flash Fried Sticky Rice Ball

or

Grilled Yellow Fin Tuna

Bell Pepper, Zucchini Asparagus, Eggplant, Turnip, Thai Sauce

or

Balinese Crispy Duck

Chinese Water Spinach, Yellow Rice, Sambal Matah, Kaffir Lime,

Butter Sauce with Coriander, Candlenut, Turmeric, Dill

or

MEDLEY MEAT HOT STONE SATE

Harvey Beef Tenderloin 100g, Black Angus Rib Eye 100g,

Wagyu Beef Short Ribs 50g, Glazed Pineapple Lamb Ball

Grilled Asparagus & Beetroot

Dessert

Pure Hot Dark Chocolate Fondant with Organic Vanilla Bean Ice Cream

Caramel Emulsion and Crystallized Spices

or

Roasted Cashew Nut Baklava with Toffee Caramel Ice Cream

Honey, Cinnamon, Cashew, Sunflower Seed & Coconut Flakes

or

Duo Fresh Fruit Sorbets or Ice Creams



Rp.395 ++ per person

Please advise your waiter of any allergies. All beverages are offered “A La Carte”.